

Dark Chocolate Mousse

Serves 6

I tried six different mousse recipes before I came up with this one. I had trouble melting chocolate and then mixing in egg yolks without leaving bits of hardened chocolate. The egg whites lost most of their fluff if you stirred them into the chocolate enough to remove the white streaks. I tried imported Belgian chocolate and Hershey's bits. I also looked for a vegetarian option that didn't use gelatin. I finally found out that the biggest crowd pleaser was the easiest to make and it is also vegetarian. I use cocoa to skip the double boiler and melting problems and dark chocolate cocoa for an unusually dark rich appearance that contrasts well with mint and raspberries. This mousse has only four ingredients. It is almost instant, but I let it sit for a few hours so the sugar completely dissolves. This holds up well in the refrigerator and may be made a day ahead. The one draw-back is that it is very messy to make. The cocoa powder flies into the air, settles on surfaces, and then is hard to wipe up. I suggest using paper towel to cover surfaces and to clean up.



Ingredients:

- 1 cup sugar
- 3/4 cup Hershey's dark cocoa powder
- 2 cups heavy whipping cream
- 2 tsp. vanilla extract
- 1/4 pint fresh raspberries
- 1 bunch fresh mint leaves

Equipment:

- Small bowl
- Sifter or sieve
- Stand mixer with large bowl and wire whisk beater
- Serving bowl
- Plastic wrap

Dark Chocolate Mousse:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Cover work surfaces with paper towel	1
	Place mixer bowl and beater in the freezer to chill	1
	Sift together 1 cup sugar and 3/4 cup cocoa powder into a bowl, crush or remove lumps in sugar or cocoa	2
	Pour 2 cups cream and 2 tsp. vanilla into a mixing bowl	1
	Blend cream on medium high speed until soft peaks form. Scrape sides and bottom of bowl.	4
	Add sugar and cocoa to mixing bowl. Beat on high speed to form stiff peaks. Scrape sides of bowl with spatula.	1
	Transfer to serving bowls	2
	Cover with plastic	2
	Wipe work surfaces with paper towel. Spray with cleaner and then repeat	3
	Refrigerate for an hour to allow sugar to completely dissolve for ultimate smoothness	60
	Top with whole raspberries and garnish with mint	2
	Total	77